

PROJECT	QUANTITY	ITEM NO
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# Open fryer with dump station

## Two fry wells, one dump well



MODEL **ODE-323** electric  
**ODG-323** gas



Two-well open fryer with central dump station, model ODE-323.

### General Information

The Henny Penny ODE/ODG-323 open fryer is designed to combine the flexibility of multi-well frying with the convenience and efficiency of an integral product dump station. Cooked product is drained over fry wells and then dumped directly into the central well. Extra motion in work flow is reduced, and the need for a separate dumping station is eliminated. The dump station also cuts down on messy drips and helps conserve frying oil. Excess oil from product drains directly from the dump well back into the fryer filter pan.

The ODE/ODG-323 offers high-volume two-well frying on a three-well platform, with programmable operation, oil management functions and fast, easy filtration.

Henny Penny's unique heat-exchange design produces extremely

fast temperature recovery—typically in seconds—while requiring less than 2 kW per gallon of oil or shortening. That level of efficiency has earned the Henny Penny 320 series open fryer the ENERGY STAR® mark.

Fast recovery also increases frying program profits with increased throughput, lower energy costs, and longer frying oil life that comes from reduced temperature fluctuations.

A built-in filtration system filters hot frying oil in under 4 minutes, with no separate pumps or pans required. Hot filtered oil returns directly to each well.

Henny Penny's heavy-duty stainless steel rectangular fry pots promote fast even cooking and come with a 7-year warranty—the best in the business.

Available with **COMPUTRON™ 8000** control or **COMPUTRON™ 1000** simple digital control.

### Standard Features

- Stainless steel construction for easy-cleaning and long life.
- Two heavy-duty stainless steel rectangular fry pots with 7-year warranty.
- Central dump well
  - Serves both fry wells
  - Drains directly into filter pan
  - Integral stainless steel construction
  - Coved corners for easy cleaning
- Fry pot protection system (gas.)
- Easy basket set and release.
- Specially designed cold zone prevents scorching.
- Four heavy-duty casters, two locking.

- **COMPUTRON™ 8000** control (additional charge.)
  - 12 programmable cook cycles
  - Melt mode
  - Idle mode
  - Load compensation
  - Proportional control
  - Optional filter prompt and customizable filter tracking
  - Clean-out mode.
  - 16-character digital display with multiple language settings.
- **COMPUTRON™ 1000** simple digital control
  - Programmable
  - LED Time/Temp display
  - Simple UP/DOWN arrows
- Built-in filtration (additional charge.)
  - Single well/sequential filter pan
  - Three-well filter pan

### Accessories shipped with unit

- Fry baskets—please select one
  - 2 full baskets
  - 1 full and 2 half baskets
  - 4 half baskets
- 2 basket supports

### Accessories and options available separately

- Direct Connect shortening disposal (filtration equipped units, only)
- Shortening shuttle
- Filter rinse hose
- Fry well covers

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AUTHORIZED SIGNATURE		DATE

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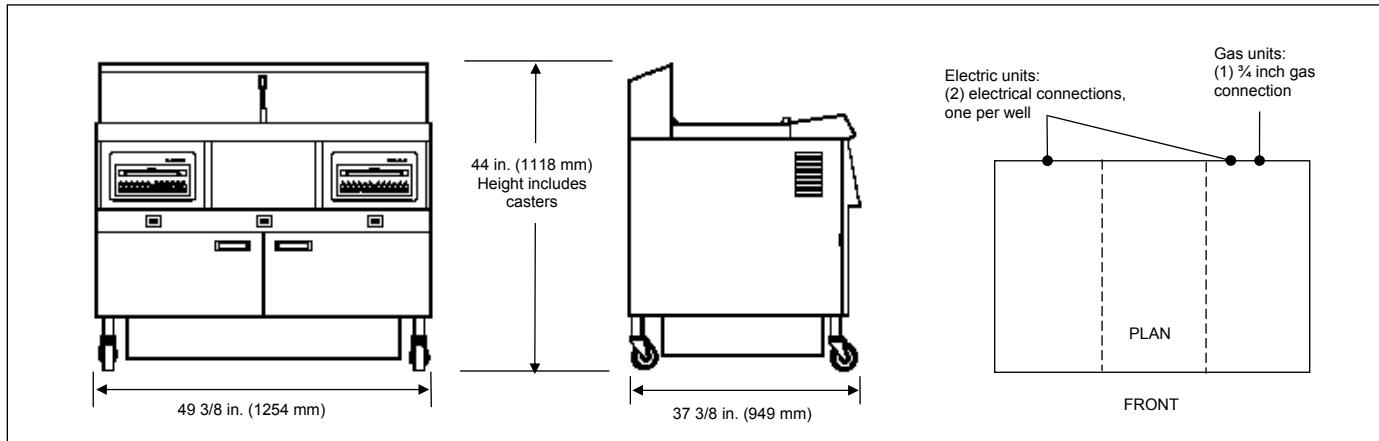
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**ODG-323** gas



### Dimensions

Width 49 3/8 in. (1254 mm)  
 Depth 37 3/8 in. (949 mm)  
 Height 44 in. (1118 mm)

### Required clearances

Sides: 6 in. (152 mm) air flow  
 Back: 6 in. (152 mm) air flow, connections  
 Front: 30 in. (762 mm) filter pan removal

### Crated dimensions

Length 55 in. (1397 mm)  
 Depth 39 in. (991 mm)  
 Height 54 in. (1372 mm)  
 Volume 67.0 cu. ft. (1.90 m<sup>3</sup>)

### Net weight

N/A

### Crated weight

Electric Please contact Henny Penny  
 Gas Please contact Henny Penny

### Heating

Electric Immersed elements, 28.8 kW  
 Gas Natural or liquid petroleum  
 (4) burners, 170,000 BTU/hr (50 kW)  
 (1) ¼ in. connection

### Capacity

Product	12.5 lbs. (5.7 kg) per fry well
	25 lbs. (11.4 kg) total
Oil	65 lbs. (30.3 l) per fry well
	130 lbs. (60.6 l) total

### Electrical

Volts	Phase	Cycle/Hz	Watts		Amps		Wire
			Per well	Total	Per well	Total	
208	3	60	14400	28800	39.9	79.8	3+G
240	3	60	14400	28800	37.2	74.4	3+G
480	3	60	14400	28800	17.5	35.0	3+G

Two electrical connections required, one for each well. Power cord and plug must be installed on site by a qualified electrician.

### Laboratory certifications



### Gas models

120	1	60	N/A	12.0	24.0	2+G
230	1	50	N/A	2.5	5.0	1NG

### Bidding Specifications

- Provide Henny Penny open fryers, models ODE-323 electric and ODG-323 gas with integral dump station and available built-in filtration system (additional charge.)
- Units shall have two-fry wells and one product dump well located in between or to the left.
- Units shall incorporate either **COMPUTRON™ 1000** simple digital controls or **COMPUTRON™ 8000** control system with (additional charge.)
- Materials—cabinet, deck, exhaust stack, filter drain pan and various fittings are stainless steel. Dump station is integral stainless steel. Fry pots are heavy duty stainless steel.
- Units shall incorporate high-efficiency heat-exchange design for extremely fast recovery.
- Units qualify for the ENERGY STAR® mark.
- Heating elements encircle the fry pot part-way up the side, and are not located at the bottom or below the pot. This design produces a "cold zone" that extends oil life.
- Unit's controller provides for programmable or manual operation with press-key controls and LED digital display. **COMPUTRON™ 8000** control offers idle and melt modes, load compensation, filtration tracking and 7-day history.
- Units will include four heavy-duty casters, two locking.
- Units with filtration system ship with stainless steel **Max** filtration screen and (2) PHT filter envelopes. All units ship with choice of (2) full baskets, (1) full and (2) half baskets, or (4) half baskets.

Continuing product improvement may subject specifications to change without notice.

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 Global Foodservice Solutions

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